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1889

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RECORDED

PROVISIONAL SPECIFICATION.

An Improved Bread.

I, THOMAS MITCHELHILL of No. 75 Clerk Street, Edinburgh, in the county of Midlothian, North Britain, Baker and Confectioner do hereby declare the nature of this invention to be as follows :—

This invention relates to an improved bread and consists in the employment of an infusion of ground Kola nut with the flour, the ground Kola gives the bread a light brown colour. The said bread may be put up in any suitable form.

By the employment of the Kola nut in accordance with my invention a bread of great nutrition and of great aid to digestion is produced. The employment of the Kola nut in the manner as hereinbefore described is applicable to bread stuffs of all kinds.

Dated this 23rd day of March 1889.

JOHNSONS,
115, St. Vincent Street, Glasgow, Petitioner's Agents.

COMPLETE SPECIFICATION.

An Improved Bread.

I, THOMAS MITCHELHILL of 75 Clerk Street, Edinburgh in the County of Midlothian, North Britain, Baker and Confectioner, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

This Invention relates to an improved bread and consists in the employment of an infusion of ground Kola nut with the flour, the ground Kola giving the bread a light brown colour. The said bread may be put up in any suitable form.

In making bread in accordance with my Invention, it is of importance that the loaf should be as light as possible, and that there should be a thorough admixture of the Kola nut.

If setting a separate sponge, it should be kept cool, and a liberal supply of barm allowed. If mixing from the dough it is an improvement to use one half roll dough.

In making 100 Kola loaves, I prefer to mix 120 lbs. dough, 60 of butter, 20 oz. Kola powder, and 6 oz. ground ginger, the last 3 ingredients should be mixed into a paste, and the paste thoroughly into a dough. After mixing the dough should lie about two hours ; it may then be put into pans.

By the employment of the Kola nut, in accordance with my Invention a bread of great nutrition, and of great aid to digestion, is produced. The employment of the Kola nut in the manner as hereinbefore described is applicable to bread stuffs of all kinds.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is—

In the manufacture of bread and bread stuffs, the employment of Kola nut in the manner substantially as and for the purposes hereinbefore described.

Dated this 18th day of May 1889.

JOHNSONS,
Applicant's Agents.

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[*Price 4d.*]